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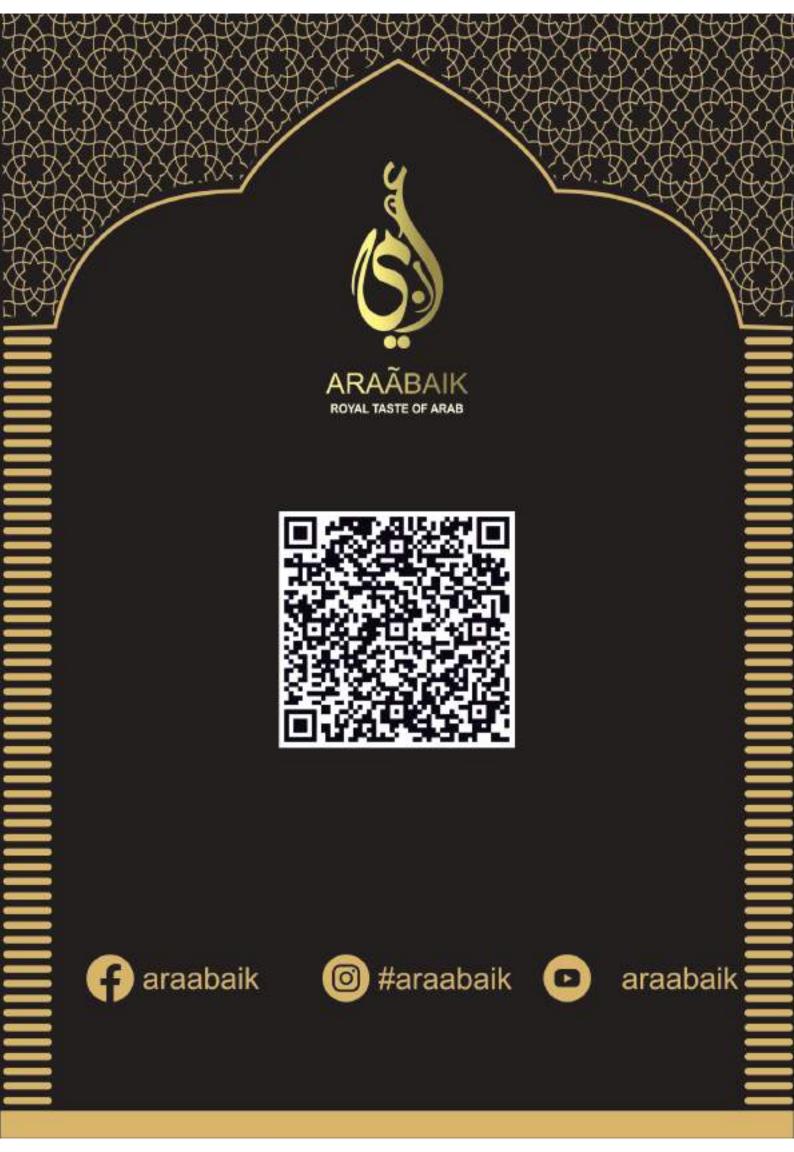


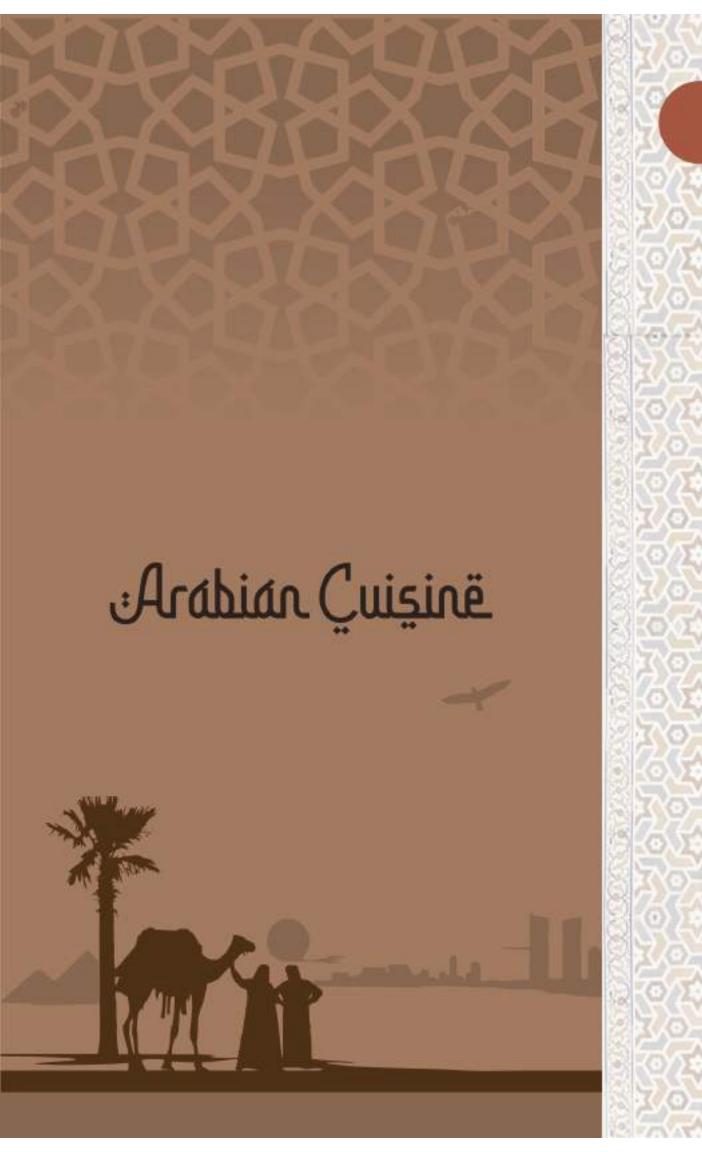
ARAÃBAIK

ROYAL TASTE OF ARAB



MENU













## SALADS

#### FATTOUSH SALAD

**RS 180** 

A classic combination of fresh greens, cucumber, onions, olives, tomatoes and pita crotons tossed in vinaigrette.

#### TURKISH SALAD

RS 190

Tease your appetite with a light Turkish salad made with corn, lettuce, fresh summer tomatoes, cucumbers and onions.

#### CHICKEN FATTOUSH SALAD

RS 230

A classic combination of fresh greens, cucumber, onions, olives, tomatoes, chicken and pita crotons tossed in vinaigrette.

### SHAWARMAS AND WRAPS

#### CHICKEN SHAWARMA

Rs. 130

Shredded chicken tossed in pan wrapped in pita bread with veggies

#### ARAABAIK SPL CHICKEN WRAP

Rs. 160

fried chicken wrapped in Turkish pita bread with chef's special sauce and veggies

Rs. 200

Araabaik spl fish wrap Fried fish wrapped in turkish pita bread with garlic toum sauce and veggies

#### FALAFEL WRAP

Rs. 155

Falafels wrapped in turkish pita bread along with tomatoes

#### FALAFEL WITH HUMMUS WRAP

Rs. 180

Falafels and hummus wrapped in turkish pita bread along with tomatoes, veggies and a dip of hummus











# COLD MEZZE

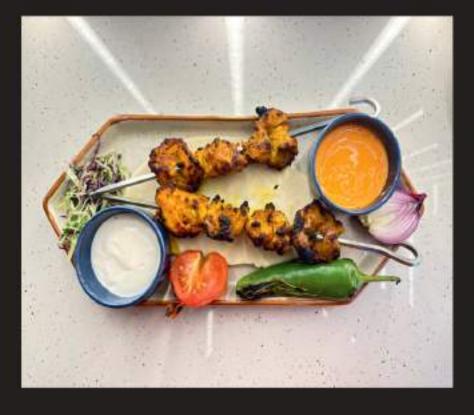
COLD MEZZE PLATTER A combination of various middle eastern starters served with fresh pita and salad)	Rs. 360
FALAFEL WITH HUMMUS  A middle eastern dip with chickpeas, tahina, olive oil, lemon juice and garlic served with fresh pita bread and deep fried chickpeas balls)	Rs. 310
HUMMUS WITH MEAT A classic chickpea dip topped with grilled mutton . Served with pita bread )	Rs. 280
HUMMUS WITH CHICKEN A classic chickpea dip topped with grilled chicken served with pita bread.	Rs. 220
HUMMUS  A middle eastern dip with chickpeas, tahina, olive oil , lemon juice and garlic served with fresh pita bread	Rs. 150
FALAFEL WITH PITA BREAD  Deep fried ball of Egyptian origin made from ground chickpeas	Rs. 140
BEETROOT HUMMUS  A middle eastern dip with chickpeas, tahina, olive oil, lemon juice, beetroot and garlic served with fresh pita bread	Rs. 170













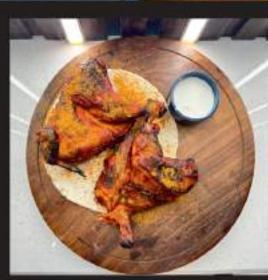
### HOT STARTERS

GRILLED WINGS  Marinated chicken wings cooked on chargrill served with chef's special sauce.	Rs. 300
BURJ DAJJAJ Chargrilled chicken cooked to perfection with red chilli, garlic and lemon , served with pita	Rs. 300
SHISH TAWOOK Chargrilled chicken cubes marinated with arabic spices served with tourn sauce and pita bread	Rs. 300
HAZAAR SHISH Chargrilled chicken marinated in basil leaves served with pita bread and pickles	Rs. 320
FISH AND CHIPS Batter fried fish served with garlic sauce and fries	Rs. 350
CHICKEN SAMBOUSEK Thin and crispy dough filled with delicious chicken filling and local spices	Rs. 250
LAMB SAMBOUSEK Thin and crispy dough filled with delicious mutton filling and local spices	Rs. 350
MUTTON CHOPS Juicy, moist and flavourful mutton ribs cooked on chargrilled	Rs. 750
TURKISH KEBAB	
TURKISH MUTTON KEBAB Grilled skewer made with lamb meat, heavily seasoned with spices Giving it a distinct smoky flavour	Rs. 440
TURKISH CHICKEN CHEESE KEBAB Mild spiced minced chicken marinated with cheese and cooked to perfection	Rs. 360
ADANA KEBAB Turkish dish of hand-minced meat on a skewer, grilled over charcoal, and served with flatbread, sauces and pickles	Rs. 440
Kibbeh kebab Fried minced meat and bulgur wheat which is a national dish of Lebanon	Rs. 490









### ARABIAN CHICKEN / MUTTON

#### AL FAHAM CHICKEN

Our special full chargrilled skin chicken served with pita bread and dips

#### SHAWAYA CHICKEN

Whole skin chicken marinated prepared by roasting, over a fire with a rotisserie (rotary spit) served with pita bread and sauces

#### MUTTON RIBS (4 PCS)

Mutton ribs marinated overnight with spices and herbs and then baked till the herbs infuses the meat with deep flavour

#### **MUTTON RAAN**

The leg of the lamb grilled on the chargrill and resulting in the perfect tender and juicy meat

### ARABIAN GRAUY

#### YEMENI FAHSA

A Yemeni stew, made of lamb cutlets with lamb broth, spices are added after cooking.

Rs 290/H Rs 560/F

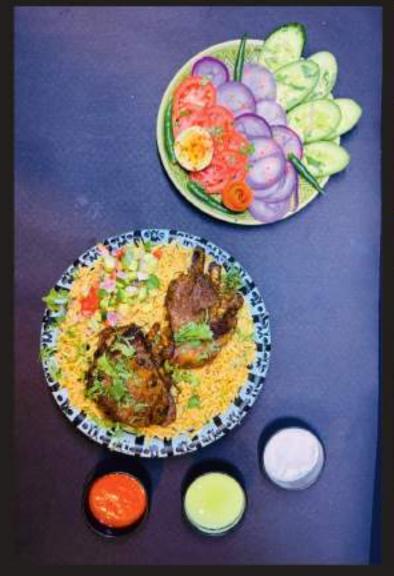
Rs 270/H Rs 525/F

Rs 810

Rs 1500

Rs 550









# MANDI / ZURBIYAN

#### SHAWAYA MANDI

Shawaya chicken topped on delicious middle eastern rice cooked in Chicken broth served with dry fruits, dips and cucumbers

#### AL - FAHAM MANDI

Al - Faham chicken topped on delicious middle eastern rice cooked in chicken broth served with dry fruits , dips and cucumbers

#### **MUTTON RIBS MANDI**

Mutton ribs topped on delicious middle eastern rice cooked in lamb broth Served with dry fruits, dips and cucumbers

#### LAHAM MUTTON MANDI

Pieces cut from the mutton raan topped on delicious middle eastern rice cooked in lamb broth served with dry fruits, dips and cucumbers

#### MIX MANDI (AL FAHAM + SHAWAYA)

Half al faham and half shawaya chicken topped on delicious middle eastern rice cooked in chicken broth served with dry fruits , dips and cucumbers

#### MIX MANDI ( RIBS + LAHAM )

2 pcs of mutton ribs and 2 pcs cut from mutton raan topped on delicious middle eastern rice cooked in lamb broth served with dry fruits, dips and cucumbers

#### YEMENI ZURBIYAN ( CHICKEN )

A flavorful rice dish with origins in Yemen, typically served during special occasions such as weddings, Eld, or when important guests are present. It's made with rice, chicken, yogurt and spices

#### YEMENI ZURBIYAN ( MUTTON )

A flavorful rice dish with origins in Yemen, typically served during special occasions such as weddings, Eid, or when important guests are present. It's made with rice, lamb, yogurt and spices.

#### LAHAM RAAN MANDI

Whole chargrilled leg of a goat topped on delicious middle eastern rice Cooked in lamb broth served with dry fruits, dips and cucumbers Rs 500/H Rs 870/F

525/H Rs 995/F

Rs 850/H Rs 1520/F

Rs 850/H Rs 1520/F

Rs 1050/F

Rs 1800/F (4 pcs)

Rs 1150/5 pcs

Rs 1950/5 pcs

Rs 1850







## ARAABAIK'S AATISH SPECIALITITES

Rs 650

AATISH DAJJAJ

Our special chicken and vegetables combination tossed in a pan together with several sauces served on a bed of pita with fire all around.

AATISH LAHAM KABURGA Rs 850

Chunks of mutton and vegetables combination tossed in a pan together with several sauces served on a bed of pita with fire all around.

DAJJAJ KHUBUS PILAF Rs 700

Shredded chicken, rice and vegetables combination tossed in a pan together with several sauces served on a bed of pita with fire all around.

LAHAM PILAF Rs. 950

Chunks of mutton, rice and vegetables combination tossed in a pan together with several sauces served on a bed of pita with fire all around.







### TURKISH PIZZA

#### ZAATAR CHEESE MANAKISH

Consisting of dough topped with thyme, cheese and zaatar, Rs.300 freshly baked and served with dips

#### LAHAM MANAKISH

Consisting of dough topped with thyme, cheese and mutton cubes, freshly baked and served with dips

#### **DAJJAJ MANAKISH**

Consisting of dough topped with thyme, cheese and chunks of chicken, freshly baked and served with dips

### PLATTERS

#### ARAABAIK BARKATI PLATTER

Includes malai tikka, chicken tikka, garlic tikka, burj dajjaj, shish tawook, fish and chips, mutton kebab, chicken kebab, mutton bhuna with rice, full shawaya mandi, charsi mutton kadhai, 7 khamiri rotis

#### ARAABAIK'S BARKATI PLATTER 2

Includes malai tikka, chicken tikka, garlic tikka, burj dajjaj, shish tawook, fish and chips, mutton kebab, chicken kebab, mutton bhuna with rice, full mutton mandi, charsi mutton kadhai, 7 khamiri rotis

#### MIX KEBAB PLATTER

Includes chicken kebab , mutton kebab, Burj dajjaj, Shish tawook, fish and chips, Malai tikka, Garlic tikka

#### GOSHT KHOR PLATTER

Includes mutton chops, mutton ribs , mutton bhuna with rice , laham boti , mutton zurbiyan , lahori mutton kadhai, 7 khamiris

#### **FULL LAHAM PLATTER**

Full goat, whole chickens , kebabs served with three different types of aromatic rices and dips

Depends on your appetite

Rs.3800

Rs.490

Rs.390

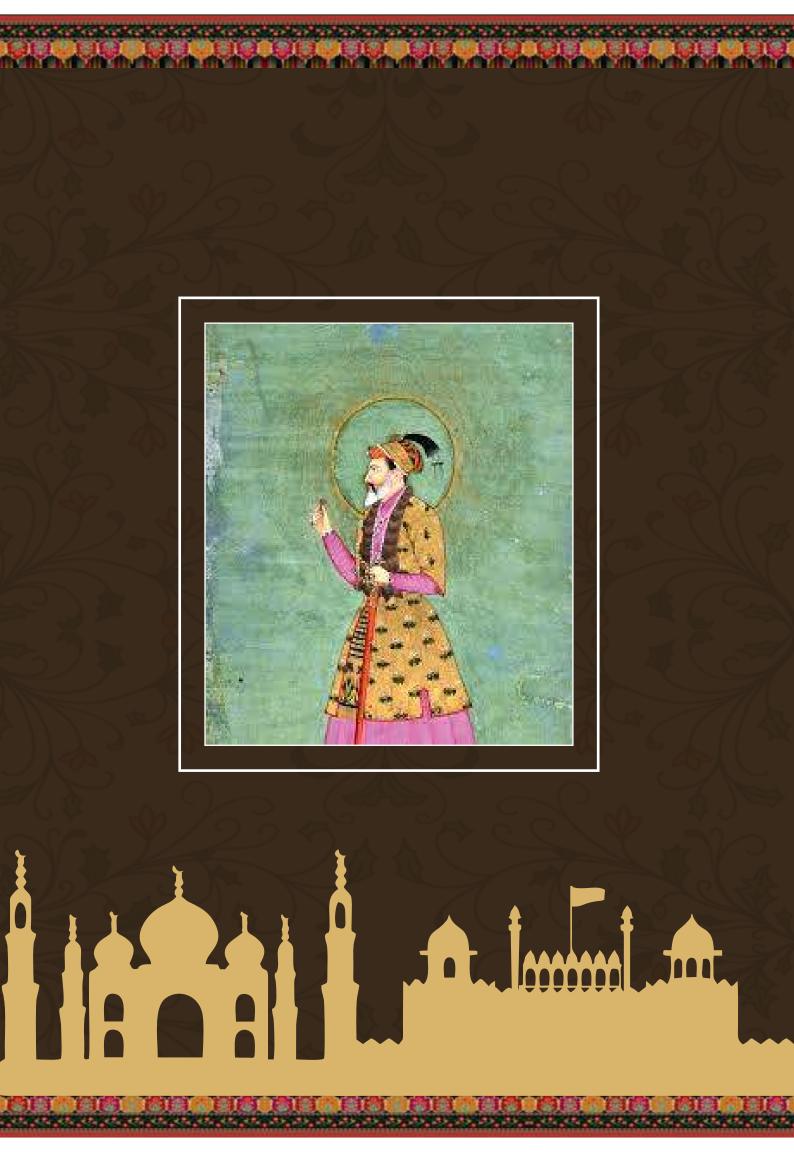
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Rs.4800

Rs.1600

Rs.5200

Rs.14000

























# STARTERS

Rs. 295

TANDOORI CHICKEN
Mildly spiced chicken marinated with
different spices and cooked in clay oven. Rs. 300

CHICKEN TIKKA Mildly spiced boneless chicken cooked in Rs. 300 clay oven

GARLIC CHICKEN TIKKA Mildy spiced boneless chicken marinated Rs. 300 In garlic and cooked in clay oven

MALAI CHICKEN TIKKA Mildly spiced boneless chicken cooked in Rs. 335 clay oven, dressed in cream and butter

AFGHANI CHICKEN Mildly spiced chicken marinated in cream Rs. 335 And topped with butter cooked in a clay

Rs. 325 PANEER TIKKA Delicately spiced cottage cheese chunks, cooked in clay oven

CHICKEN KEBAB Spicy minced chicken on a skewer chargrilled to perfection

Rs. 335 CHICKEN KEBAB (GRAVY)
Chicken kebab tossed in butter and cream

MUTTON KEBAB

Rs 485 Spicy minced lamb on a skewer, cooked in a clay oven

MUTTON KEBAB ( GRAVY ) Rs 525 Mutton kebab tossed in butter and cream

MUTTON CHOPAN Chunks of lamb on the bone marinated with Rs 750 arabian spices, served with mint sauce and

**MUTTON TIKKA** Rs 600 Goat meat is marinated in spices and then chargrilled

LEMON CHICKEN Mildly spiced chicken marinated with different spices, majorly lemon and cooked in clay oven.

GARLIC CHICKEN Mildly spiced chicken marinated with different spices, garlic and cooked in clay oven.

Rs. 320

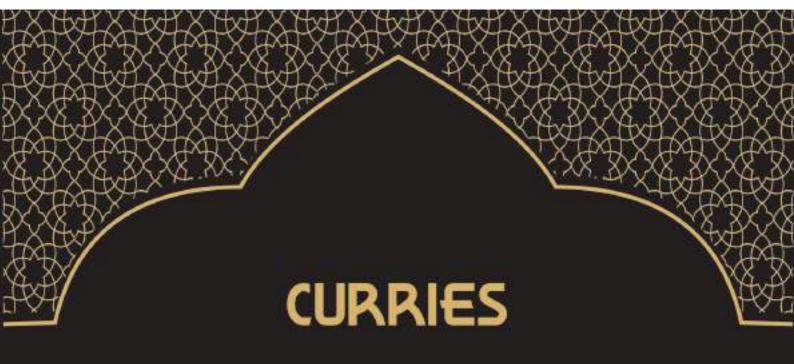
Rs. 325







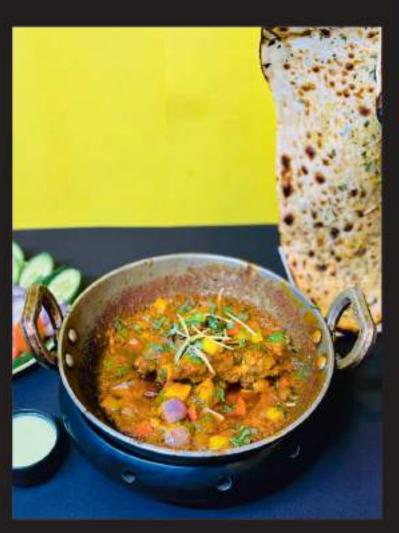


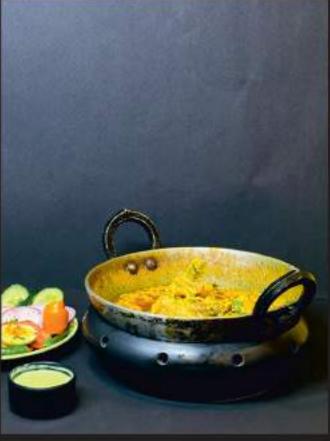


<b>CHICK€I</b>		MUTTON	
CHANGEZI CHICKEN Roasted chicken cooked in traditional gravy flavoured with ginger and herbs	Rs 325	MUTTON RARA Mutton and minced mutton cooked with traditional spices and herbs	Rs. 590
KALI MIRCH CHICKEN Aromatic chicken preparation flavoured with coarsely ground black pepper	Rs. 335	MUTTON SALAMI GRAVY Mutton patties cooked with traditional spices and herbs	Rs 620
KADHAI CHICKEN Chicken tossed with vegetables and spices finished with tomato gravy	Rs. 305	MUTTON KOFTA Balls of minced meat soaked in spicy gravy	Rs 555
CHICKEN RARA Chicken and minced chicken cooked with traditional spices and herbs	Rs. 370		
BUTTER CHICKEN	Rs. 380	UEG	
Chunks of chicken in creamy tomato gravy	113. 555	SHAHI PANEER KOFTA cottage cheese fried balls cooked in tomato	Rs 335
CHICKEN SALAMI GRAVY Chicken patties cooked with chef's secret	Rs 450	gravy	
spices		PANEER LABABDARA Cottage cheese cooked with fresh coriander,	Rs 315
CORIANDER CHICKEN	Rs 380	butter and cream	
Chicken with the main flavour of coriander		PANEER BUTTER MASALA cottage cheese fried balls cooked in tomato gravy	Rs 325
		KADHAI PANEER Cottage cheese cooked with fresh coriander, capsicum and tomatoes	Rs 305

Any Boneless Gravy (RS 80 extra)







# ARAABAIK'S SPECIAL KADHAI

#### PESHAWARI CHICKEN KADHAI Rs 450 Famous kadhai from peshawar cooked in kadhai and served in the same kadhai CHARSI MUTTON KADHAI Rs 650 The famed nisar charsi kadhai cooked in kadhai and served in the same kadhai AMRITSARI MUTTON KADHAI Rs 650 Flavour from Amritsar straight into the kadhai KASHMIRI MUTTON KADHAI Rs 650 Flavour from kashmir straight into the Kadhai LAHORI CHICKEN KADHAI Rs 450 Famous lahore kadhai cooked slowly resulting in the aromatic experience of the flavours put in the kadhai BONELESS CHICKEN KADHAI Rs 500 Chunks of boneless chicken with bell peppers and herbs cooked in kadhai and served in kadhai CHICKEN KEBAB KADHAI Rs. 500 Handmade chicken kebabs mixed with the gravy full of spices and herbs MUTTON KEEMA KADHAI Rs 650 minced mutton mixed with mutton pieces in the kadhai MUTTON KEBAB KADHAI Rs 700

Juicy mutton kebabs cooked in kadhai and pairing it with the

spiciest herbs









# **BREADS**

TANDOORI ROTI Whole wheat bread cooked in clay oven	Rs 20
BUTTER TANDOORI ROTI Whole wheat bread cooked and topped with butter	Rs 25
KHAMIRI ROTI Refined indian bread cooked in clay oven	Rs 35
GARLIC KHAMIRI ROTI Khamiri roti topped with lots of garlic	Rs. 40
GARLIC NAAN Refined flour bread cooked in clay oven, topped with lots of garlic	Rs. 60
BUTTER NAAN Whole wheat bread cooked in clay oven	Rs. 50
ARAABAIK SPL NAAN refined indian bread cooked in clay oven with the special Araabaik's magic	Rs. 75
PITA BREAD Yeast - leavened round flatbreads baked from wheat flour	Rs.25
BEETROOT NAAN Beetroot infused in refined indian bread cooked in clay oven	Rs. 70



























### **SHAKES**

KITKAT SHAKE Rs. 140

OREO SHAKE Rs. 140

DRY FRUIT MILK SHAKE Rs.180

ARAABAIK SPL. SHAKE Rs. 190

COLD COFFEE Rs.130

NUTELLA SHAKE Rs. 150

LOTUS BISCOFF SHAKE Rs. 160

### DRINKS/MOCKTAILS:

MINERAL WATER Rs.10

AERATED DRINKS Rs.75

RED BULL Rs.150

LEMON MINT Rs. 110

VIRGIN MOJITO Rs. 110

WATERMELON MOJITO Rs.110

BLUE LAGOON MOJITO Rs. 110

KINZA Rs. 75

# **TURKISH DRINK**

TURKISH AYRAN Rs 70

AYRAN JUG Rs. 280













### DESSERT

Authentic cheese cream kunafa	Rs 400
Classic cheese kunafa	Rs 250
Cream kunafa	Rs 350
Lotus biscoff kunafa	Rs 350
Nutella kunafa	Rs 400
White chocolate kunafa	Rs 400
Banoffee kunafa	Rs 400
Ice cream kunafa	Rs 350
Strawberry kunafa	Rs 450
Mix kunafa ( lotus + nutella )	Rs 400
Mix kunafa ( 3 flavours )	Rs 400
Kitkat nutella kunafa	Rs 450
Pistachio kunafa	Rs 500

### MAKE YOUR OWN KUNAFA

Cream kunafa with lotus biscoff	Rs 450
Cream kunafa with white chocolate	Rs 450
Cream kunafa with nutella	Rs 450
Cream kunafa with Banoffee	Rs 450
Lotus kunafa with white chocolate	Rs 400
Lotus kunafa with Banoffee	Rs 400



# ARAÃBAIK

ROYAL TASTE OF ARAB INDO ARABIC RESTAURANT - OKHLA

Kunafa at
DARYAGANJ
AMAR COLONY
CONNAUGHT PLACE







